

**IN THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of the Claims:**

1. (cancelled)
2. (currently amended) A process for making filled snacks as dried by non-oil-frying, comprising which comprises the steps of:
  - (a) kneading a wheat flour mixture to prepare dough;
  - (b) rolling said dough to prepare a dough sheet;
  - (c) steaming said rolled dough sheet and cutting a plurality of sections of a specified size and a specified shape from said steamed dough sheet; or alternatively, cutting a plurality of sections of a specified size and a specified shape from said rolled dough sheet and steaming each section;
  - (d) placing a dried filling on each of said sections;
  - (e) joining the opposite edges of each of said sections so that said filling is enclosed in said section to prepare a wrapped dumpling; and thermally compressing the opposite edges of each of said sections together so that they are joined and said filling is enclosed in said section to prepare a wrapped dumpling; and
  - (f) drying said wrapped dumpling by means other than oil frying.

wherein in said step (e), the opposite edges of each of said sections are thermally compressed together so that they are joined.

3. (cancelled)

4. (currently amended) A process for making filled snacks as dried by non-oil-frying,

which comprises comprising the steps of:

- (a) kneading a wheat flour mixture to prepare dough;
- (b) rolling said dough to prepare a broad dough sheet;
- (c) steaming said rolled broad dough sheet;
- (d) transporting said broad dough sheet~~cooling said steamed broad dough sheet~~;
- (e) slitting the broad dough sheet, as it has been transported, into specified widths to prepare a plurality of dough strips of narrower width~~applying a powder to the surface of transport means for transporting said cooled broad dough sheet~~;
- (f) cutting a plurality of sections of a specified size and a specified shape from said plurality of dough strips of narrower width~~slitting the broad dough sheet, as it has been transported by said transport~~
- (g) cutting a plurality of sections of a specified size and a specified shape from said plurality of dough strips of narrower width~~placing a dried filling on each of said sections~~;

(h) joining the opposite edges of each of said sections so that said filling is enclosed in said section to prepare a wrapped dumpling; and placing a dried filling on each of said sections;

(i) joining the opposite edges of each of said sections so that said filling is enclosed in said section to prepare a wrapped dumpling; and drying said wrapped dumpling by means other than oil frying,

wherein in said step (d), a powder is applied to the surface of a conveying belt for transporting said broad dough sheet in an amount ranging from 0.0014 g/cm<sup>2</sup> to 0.222g/cm<sup>2</sup>.

5. (cancelled)

6. (currently amended) The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein said step (d), the powder is at least one starch powder selected from the group consisting of potato starch, tapioca starch, corn starch and sago starch.

7. (cancelled)

8. (newly added) The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein in said step (h), the opposite edges of each of said sections are thermally compressed together so that they are joined.